NEW ENGLAND FARMER.

PUBLISHED BY THOMAS W. SHEPARD, ROGERS' BUILDINGS, CONGRESS STREET, (FOURTH DOOR FROM STATE STREET.)

VOL. I. BOSTON, SATURDAY, JUNE 28, 1823. No. 48.

From the Mass. Agricultural Journal, for June.

THE MODE OF MAKING CIDER ADOPTED BY THE RELIGIOUS SOCIETY AT CANTERBURY, NEW-HAMPSHIRE, COMMONLY CALLED SHAKERS.

[It is with great pleasure we insert this article, not only on account of its intrinsic merits, which are great, it having all the clearness, precision, and simplicity which you would expect from men so well skilled, and who make the best cider (it is said) in New-England, and who, in every thing they undertake are eminently successful; but because it gives us an opportunity of speaking of the admirable example set by this description of persons in all that relates to agriculture, horticulture, and manufactures. With their peculiar tenets and ceremonies, an agricultural work has no concern; but it is its province to recommend excellent examples of neatness in *cultivation*, and in care, and caution, and fidelity in manufacturing articles important to the farmer. It will not be questioned, that the Shakers have set a most praise-worthy example—not of industry, sobriety, and neatness *merely*, but of exactitude. They undertake nothing in which they do not succeed better than their neighbours; and the secret of their success will be found to consist in their system of order, and the thorough and effectual manner in which every thing is performed. It is highly probable, that this sect (should it continue to maintain its ground) will finally furnish the states in which they live, with the best and purest seeds, with the neatest and most faithfully manufactured implements. We hope, that other sects of christians will shew, that there is nothing peculiar in the opinions of the Shakers which should produce of necessity these happy and honourable results, but that they will all strive to "have every thing performed decently and in order." We hope to be able to reply to the queries of the Shakers, as to the manufacture of woad, or rather its preparation from the leaf, for the immediate use of the dyer. They will be pleased with the letters on that subject, of Gen. Dearborn and Mr. Crowninshield.]—*Ed. of the Mass. Agr. Rep.*

To John Prince, Esq. Treasurer of the Massachusetts Agricultural Society.

CANTERBURY, March 24, 1823.

Much respected Friend Prince,

I recently received your very liberal and worthy favor of the 22d ult. for which I feel a grateful acknowledgment, and hope to make you some compensation whenever you call on us again. We were very glad to hear of your safe return home.

The No. of the Journal containing Gen. Dearborn's letter on woad, we have had; but our clothier having cultivated this plant the last season with success, is now in quest of information how to manufacture and prepare it for use. He has respect to a treatise to which the General's letter refers.

As to experiments and improvements to communicate to the Agricultural Society, be assured we feel much indebted to you, and also to Esq. John L. Sullivan, for your liberality, and should be willing to communicate any thing in our power, that would be beneficial to mankind; but as our minds are not so intent on natural and external things as on an interest in Christ, and as our agricultural pursuits and improvements are so small and simple, we consider ourselves inadequate to say much on that subject.

However, there are two or three small improvements we shall mention for your consideration, having been under our experience for some years; and which we find to be beneficial to us, and from which, if you and others can derive the same benefit, we shall feel ourselves amply rewarded for giving the following hints.

1st. The process in making and refining cider in order to have it good and wholesome, is so simple, (though important) that many people entirely overlook it, supposing the mystery so deep, as to be entirely out of their reach: and others, perhaps, tenacious of the customs of their forefathers, shut their eyes and ears to any improvement, however propitious to their interest and comfort; such will probably be contented to smack over their ill-flavored and unwholesome beverage through life.

Now, friend Prince, if we should explain what we know respecting the management of cider, some people would laugh, and say they did that and a great deal more: and I suspect they do, and add many more ingredients, such as water, pomace, and rotten fruit; and perhaps something more from fowls, beasts, and vermin, none of which makes the cider any better.

We shall not hesitate to give it as our decided opinion, that cool climates are much more favourable to cider than warm. However, what greatly contributes to the goodness and delicacy of cider, is the cleanliness of the casks which contain it. In fine, all utensils used in making cider, should be kept clean, and not suffered to get sour through the whole process; even the press should be frequently rinsed down, during the time of making cider, to prevent sourness or a change in the cider.

To clean casks which have been used for cider, we take them from the cellar as soon as convenient after the cider is out, (reserving the lees for stilling) and rinse each clean, first with a pailfull of scalding water, then with cold, leaving the casks with the bungs down for a day or two, or till dry. Then we bung them tight, and return them to the cellar, or some convenient place (not too dry) for their reception. Previous to filling these casks with cider the ensuing season, we scald and rinse them again, as above. Foul musty casks ought to be committed to the fire. Hogsheads or large casks are the best for cider, especially those that have recently been used for rum or other spirit.

Apples that drop early we make into cider for stilling, it being unfit for table use; the spirit of which, together with that of the lees, we return back to our store cider at the time of racking, which is generally about the first of January. Cider made of apples before they are fully ripe, we deem unfit for drinking: and even when ripe, if they are made into cider during warm weather so as to produce a sudden and rapid fermentation, the cider will unavoidably be hard and unpleasant. The fact is, the slower cider is in fermenting, the better it will be at any age: consequently the later in the season it is made, and the cooler the weather (if the business can be conveniently performed) the better; especially for long keeping. However, this is a cold work for the fingers, unless pressed in a rack, which is the best method.

About the first of November we think a suitable season, if the weather be dry, to gather and put under cover apples for store cider.—After lying in this situation till mellow, (not rotten) we commence grinding.

Doubtless good cider for early use, or perhaps for the first year's drinking, may be made previous to this time; but cool serene weather should be chosen for the business.

The grinding trough should be spacious enough to contain a cheese, in order to admit the pomace (if the weather be cool) to lie over one night before pressing. This method contributes much, both to the colour and quantity of the cider.

In the morning press it out gradually, and put it up into the casks through straw, or rather a coarse sieve, fitted and placed within the tunnel: after which, we convey it immediately to a cool cellar, leaving out the bugs till the fermentation chiefly subsides, which may be ascertained by the froth settling back at the bunghole. We then drive in the bungs tight, leaving a small spigot vent a while longer, if need require, to check the pressure, which must finally be made air tight.

About the first of January, we rack it off free from the lees into clean casks. Those that have been recently used for spirit are to be preferred. But otherwise; having drawn off one cask, we turn out the lees, scald and rinse the cask as above; add three or four pails full of cider; then burn in the cask, a match of brimstone attached by a hook, to the end of a large wire fixed in the small end of a long tapering bung fitting any hole. When the match is burnt out, take off the remnant; apply the bung again, and shake the cask in order to impregnate the cider with the fume. Add more cider and burn another match. Then add from one to three gallons of spirit (obtained from the lees as above) to one hogshead; fill up the cask with cider, and bung it down air tight, and let it remain till it becomes of mature age.

Cider managed in this way will keep pleasant for years. We would not be understood to suggest a notion, that good cider cannot be obtained without the addition of spirit; especially for immediate use, or the first year's drinking; but the contrary. Yet spirit will give it a new and vigorous body, and insure its preservation.

To make matches for stumming casks, take strips of linen or cotton rags about 1 1-2 inch wide, and 3 or 4 inches long, dip the end of each in melted brimstone, to the extent of one inch.

2d. Another improvement, though very simple, we shall recommend, as having been highly beneficial to us for some years; that is, the preservation of vines, and other plants, from the depredations of bugs and insects, by means of wooden boxes. These boxes are made of thin boards, about one foot square, and 4 or 5 inches deep; covered with thin, loose-woven cloth, either of cotton, hemp, or linen, quite as thin as a coarse meal sieve. The cloth should be oiled over with linseed oil. The boxes are placed and kept over the hills till the vines become of sufficient growth and strength to bid defiance to the depredations of those devouring insects. This is the cheapest, best, and finally the only effectual method that we have ever found to preserve our vines from destruction.

These boxes with careful usage will probably last for the term of 15 or 20 years. They should be put under cover when they are not in use; and it would be well to repeat the oiling of the cloth tops once in 4 or 5 years with train oil.

3d. Another thing having been under our experience for many years, we find to be very beneficial to us in our joint situation; that is, it saves considerable manual strength and hard labour, viz. the taking off hay from the load and placing it on the mow by a horse, with what we call grabs or hooks, fixed to a tackle, which is suspended to the ridge pole or rafter of the barn, nearly over the centre of the mow; and to the rope of which (passing under a truck) a horse is hitched and ridden by a small boy directly forward through the yard. We frequently take off a ton of hay at four or five draughts, each of which being suspended by a rope, is, by two hands easily swung, as the rope slacks, to any part of the mow. The rope is held by the loadman, while the horse turns about and commences his trip towards the load. However, we could not recommend this method to farmers who cut hay on a small scale, or where but few hands are employed.

At any rate, we should rather prefer the location of a barn (when practicable) on the side of an hill, so as to facilitate a passage over a floor across the beams. This method we have proved, and find it an excellent plan. I presume one man in this situation, will get off more hay in the same time, and with less fatigue, than four would in the ordinary way.

4th. And lastly; we have a machine(moved by water) for thrashing and cleaning grain; which we can, with confidence, recommend to great farmers. This machine will thrash and winnow unusually clean, at least 100 bushels per day: it has done 16 bushels per hour. Thus it not only saves much time and hard labour, but also enables us to secure our grain from vermin and other waste, immediately after harvesting. Although (as we understand) some sagacious speculator has copied a model, or nearly a model, from our machine, and obtained a patent for the same, as having been his own invention; yet we think we are fully able to prove our right of claim to the invention, it being the result of our own mental researches.

We never saw nor heard of any thing similar, previous to our building the above mentioned machine for our own use, in the summer of the year 1819; to the benefit of which, we make you and every other man freely welcome, having never intended to make other people tributary to our avarice, by securing a patent for this, or any thing else, that might be of service to mankind. However, as we have not room here to give a plan, nor even a minute description of this machine, you will please to call and see it the first opportunity, and judge for yourself of its utility.

Although water may justly be considered by far the best power of motion, yet I presume this machine may be so constructed as to operate by horses. The cost, exclusive of a building to contain the grain, is probably about $100.

I am, with due respect, your friend,
FRANCIS WANKLEY.

P. S. One of your former numbers speaks much in favor of fiorin grass; if you think it to be profitable, we should like to procure means for propagating it; also a small paper of Mangel Wurtzel seed.

FOR THE NEW ENGLAND FARMER.

Mr. Editor—It has become a general practice among farmers to keep Swine shut up in small yards for convenience, and the making of manure. This method I have adopted, and find the advantages to be very great. I still find it necessary that hogs, thus confined, should be constantly fed during the summer season with green food, as their nature is such that they require it, and I am decidedly of the opinion that they do much better for being thus fed. I have sometimes cut clover and other kinds of grass, and thrown it to my hogs, which they eat very well, but I have more generally practised feeding them with swamp brakes, which they devour greedily, and which I believe do them as much good as clover or any other kind of grass.

I go to a swamp once in three or four days, and gather a quantity of brakes, and deposit them in my cellar in order to keep them in a green state. Once in a day I give as many of them to my hogs as I think they will devour.

My method of gathering them is to pull them up, being careful to get the heart or pith which grows in the centre at the bottom. This kind of brakes frequently grows in meadows and sometimes on hard land among grass, and if pulled in June (taking care to get the heart or pith) they rarely if ever grow again.

A FARMER.

Worcester, June 23, 1823.

FOR THE NEW ENGLAND FARMER.

Mr. Editor—Having taken an excursion of a few days into some of the towns in Maine, I have been induced to examine a number of cornfields; in many of which I have found a great number of our secreted destructive enemies, the *wire* or *chit worm*. This I presume is their returning abundant year. I found most farmers insensible of the approach of the lurking foe. One farmer in Durham, with great labor and care, opened every hill in a field of two acres, and found on an average a dozen in a hill. He replanted it on Saturday last with seed soaked in an infusion of the spirits of turpentine. I examined a number of hills with him yesterday, the 4th of June, and found on an average seven to a hill; the last planted kernels as yet unwounded. I took an hundred of these hardsided destroyers of our prospects of hasty pudding, and gave them a snug birth in a snuff box (being entirely destitute of the comforting powders,) and distributed them as follows:—I took out fifty, and gave the remainder a sprinkling of earth for bedding in the box. Now as I am neither doctor, chemist nor farmer, I take courage to trouble you with my *guessing* experiments, solely to awaken the attention of the philosopher and thinking farmer to a subject of deep interest to this country. I took three spoonfulls of the decoction of the sweet or white elder, that had been boiled one hour; put it into a common white saucer, and then put in a small piece of earth in the centre. I then put in a number of the worms; they still live, but have lost the power of locomotion;—they have now been in twenty-four hours. I then put six or seven into another saucer with three spoonfuls of the juice of elder only; they died in eighteen hours. I put in the same number with two spoonfuls of lime, so wetted that water stood round the edges of the cup; they died in about six hours. With three spoonfuls of juice I put one of lime; they died in about twelve hours. With three spoonfuls of water and one of salt, they lived about eight hours. In the solution of copperas, a piece as large as a robin's egg, and four spoonfuls of water, they were lively at twelve last night; I found them dead this morning, June 6th, at 5 o'clock; they of course died between twelve and seventeen hours. The fifty remaining in the box appear to be in excellent health. I put thirty kernels of corn into each saucer, which I intend to plant this morning, and to put a goodly number of worms into each hill, hoping to learn whether corn will *grow* after such trials, and whether the worm will touch it; whether that will operate as the *greatest* security against his depredation, which in the *shortest* time will destroy him. This I know not; but these experiments were founded on the consideration, that wild animals, birds and insects, almost universally avoid every thing poisonous in the natural and simple state. It is generally by compounds that instinct is deceived, but by the juices of some simples many creatures are instantly allured to destruction. For example, take a few kernels of the *ergot* or *spurred rye*, steep them a short time in water, pour it into a plate and set it on the floor in fly season; all the flies in the room in a few minutes will be found dead at the seducing cup. This is probably the most powerful poison found in Maine. I have it from unquestionable authority that a girl in Topsham, out of banter, undertook to eat it, but before she had finished two kernels was most severely emeticised. The theory is very plausible, that this was the origin of the dreadful and sometimes almost uncontrolable spotted fever, that took its rise in Worcester county, Mass, a rye country, and which extended through New Hampshire and Maine. When the fever raged most, the spurred rye was most abundant. For myself I always have it picked out of rye before I send it to mill. I had rather give it to flies than eat it myself.

Much, I am told, has recently been written on the wonderful powers of the sweet elder, by men of the first science in Europe. One says, "Only whip your tender plants, infested with insects, with the bough of elder, they instantly disappear; sprinkle them with its juice, they will not return; lay a leaf at the hole of a mouse, he will never come out." If so powerful on the surface, may it not have some effect beneath it? I have induced many farmers to replant their corn soaked at least twenty-four hours in the elder, after the water is boiled half away. Should this succeed, it will be important to the country; should it fail, it will not hurt the corn.

If it should be asked why I intrude unproved theorems on the public? I answer, it is more to warn the farmer of his unseen danger, than in any way to *direct* or advise a remedy. The spring has been late, and in my opinion there is a great prospect of another cold season. Let the farmer recollect 1806, 1812, and 1816, what insects then appeared, what crops he raised, and should he be necessitated to replant, oats and potatoes may yet yield a good crop.

I have this moment received communications from two farmers in Durham, with much satisfaction. One has planted four quarts of corn on *stubble* ground, not soaked; one quart soaked in water forty-eight hours, with half a gill of

spirits of turpentine. The other did the same on *new ploughed* ground. The unsoaked of both is almost *entirely* cut off. The *soaked* of both has come up untouched and vigorous.

I have been ignorant of the *quantity* of turpentine that may be used with safety. Here seems to be a good demonstration.

The brown bug, or smaller beetle, appeared on the 15th of May, and the air is literally filled with them in the evening. They sometimes give you an uncivil knock in the face in the evening, as if they had lost their way.—They are now depositing their eggs to rear the mischievous grub worm, that cuts corn, cabbage and most vegetables at the surface. The young, it is said, arrive at maturity in four years, then turn to the bug again. *Quere*—Is not this the returning year of this plodding creature, that seems wantonly to cut off your plant, without making use of it? A.

FOR THE NEW ENGLAND FARMER.

M. Farm, June 21, 1823.

Mr. Editor—I saw a request in your paper, page 347, that some person would give a plan of a Cow House, and as I have seen no answer will give you a plan of mine; not that I think it perfect, but that every subscriber is in duty bound to see that all inquiries made through your paper are answered in due time. It is 30 feet long—stanchions are from the centre of each 3 feet apart—crib 3 feet wide—a rack on the side of the crib next the mow one foot wide, which is one foot from the floor, that the meal bags may be easily put under—the slats in the rack perpendicular—a board in the bottom of the rack slanting, that the seeds, &c. may fall next the cattle—width from stanchions to side of the barn 10 feet—bed must be varied in width as the cattle are long or short—trench nine inches lower than the bed, and nine inches lower than the walk back of the cattle; or half the depth will answer there, and is preferable, particularly if the barn is low posted. Stanchions I think far preferable to bows for security, but cattle lie easiest in bows. My cows heads are all parted with a partition four or five feet high, which prevents all quarrels and reaching. Yours, &c. HERDSMAN.

From the Mass. Agricultural Repository.

ON A MODE OF DESTROYING INSECTS.

I take the liberty of indicating a method of destroying the rose-bug, and other winged insects, which are such nuisances in our gardens, and so destructive to the tender shrubs and plants, which was suggested to me by the following occurrence. Going into my garden one summer evening, with a lanthorn, to gather sallad, I found, on my return to the house, that the lanthorn was covered with rose-bugs and other insects, which had been attracted to it by the light. This simple circumstance led me to the inference that *the propensity of moths and all winged insects to fly at a light, will furnish us with the means of at least diminishing their number by suffering them to become* SELF-DESTROYERS.

It is well known how troublesome they are by thronging our rooms in the evenings, where a candle or lamp is burning; how they fly round it, and scathe their wings in its blaze; and how they pelt against the windows, which we are obliged to shut in order to exclude them. Now, I conceive, that availing ourselves of this lure, we might kindle small fires in different parts of our gardens, near the vines particularly which are annoyed by these voracious depredators, *and they would precipitate themselves into the blaze.* A kind of flambeau might be made, by winding round one end of a stick about a foot and a half long, old rags, or swingled tow, dipped in tar or melted brimstone. Let this be stuck into the ground, and set on fire with a candle; and it will continue burning a considerable time, and prove the funeral pyre to myriads. These lights might be so placed as not to injure the adjacent plants, nor endanger surrounding buildings, as no sparks would fly from them; and, if any fears are entertained, they might be watched till they were burnt out, and the effect would be thus ascertained, in order to justify the repetition of the experiment.

I have often found the difficulty of freeing my plants from the ravages of insects, especially of the *coleopterous* class, because they have a kind of coat of mail covering their wings that sheds off whatever is sprinkled over them with the purpose of destroying them, and because they occupy generally the under sides of the leaves, or frequent high branches where they are inaccessible: but they would be tempted to fly down to a blaze. The various kinds of *moths*, (parents of most destructive broods,) and the winged *aphides*, those great destroyers of the grape vine, would more certainly be lured by a bright flame to inevitable destruction.

Perhaps a flambeau, at the end of a long pole, might be held up near to apple trees when in bloom, and be the means of destroying many of the small flies which deposit those eggs in the opening blossom that form the worm generated in the core of the fruit.

In the early summer I have observed immense swarms of minute black flies, just at evening, around the plum trees; and suspect them of being the occasion of those galls, or excrescences which occasion such injury to the tree. If so, the expedient which I have suggested, may be tried to advantage upon them.

These remarks, are, perhaps, too trivial to be communicated to the public in the Agricultural Repository and Journal. If, however, you think that they may serve to suggest expedients to those who have leisure and opportunity to make the trial, you will please make that use of them.

With affectionate regards, your friend,

THADDEUS MASON HARRIS.

The following recipe is very important indeed if its efficacy has not been over-rated. It sometimes happens that a remedy is applied to a disorder which is already yielding to the operations of nature, and the medicine has the credit of effecting a cure which would have taken place if it had not been applied. And it may happen that an application may be made to a tree, vine, or other vegetable, for the destruction of insects, at the precise point of time when they would have died or have ceased their ravages without such application; and in that case, the thing applied is thought more useful than it is. We hope that nothing of that kind has taken place in the experiments related in the following article; and that a little sulphur introduced into the body of a fruit tree will preserve it from caterpillars, canker worms, &c. but we shall entertain some doubts on the subject, for the reasons above mentioned, till farther experiments shall prove or disprove the efficacy of the supposed specific.—*Ed. Farmer.*

From the second volume of the Memoirs of the Board of Agriculture of the State of New York.

On preventing the destruction of Trees by Caterpillars.

[By George Webster, of Albany.]

From my experience, I am fully satisfied our fruit and forest trees may be preserved from that dreadful insect, the caterpillar, in a very sure and easy way. In the year 1805, the large elm at our corner was nearly stript of its leaves by a small caterpillar. Various modes to destroy them were made use of, such as covering the body of the tree with tar, fish oil, and burning their nests, but without any good effect.—Some day in the month of July, I was standing at our door, when a gentleman from Niskayuna was passing by. He accosted me in words like these:—"George, 'tis a pity to lose so fine a tree." In answer—"We have made use of various articles to destroy them, but without success."—"Send," says he, "and get a little sulphur, and bore into the tree about six inches, and fill it with sulphur, and my word for it, not a caterpillar shall be seen after forty-eight hours." "Will you stay and see it done?"—"I will," said he. The hole was bored, the sulphur put in, and a piece of wood the size of a cork drove in very strongly, to prevent the sap or sulphur oozing out. In a less time than he mentioned, there was not the vestige of a caterpillar on the tree. Soon after, a large caterpillar appeared on our poplars, in front of my house: every tree was served in the same way as the elm had been, and the result the same—while my neighbors cut down those fine trees, because they were very much alarmed that the insect was that very venomous reptile called "the asp." A few days after I discovered that a very beautiful plum-tree in my yard was attacked by the caterpillar: the same course was applied, and the result the same. I have followed this practice every year since 1805, when I discovered these insects on my trees, and there has never been a caterpillar on my trees after forty-eight hours. It has been tried in New York and Pennsylvania, where I have been present, and in the western parts of this state. In no case has it, to my knowledge or belief, failed. Two men are sufficient to go through an orchard or forest of 200 trees in a day.

Note.—It is possible that the mode in which the sulphur is put in the tree, might be easier communicated by words than on paper.

P. S. I have strong presentiments in my mind, that if applied to our peach, plum or cherry trees, it would prevent the black rust.

Rust of Wheat.—Mr. Isaac Young, of Georgia, mixed rye amongst his seed wheat, and thus escaped the blast of his wheat. It was repeatedly tried, till he was convinced of its efficacy; and then he sowed five acres with *wheat, surrounded with a list of 25 feet breadth of rye;* this also succeeded; and being repeated, is found a certain security to the wheat.—*Bordley's Husbandry.*

From the Mass. Agricultural Repository for June.

Reflections on the importance of steeping Seeds in various fructifying liquids, which has been the subject of much discussion.

Men have been always prone to devise, and adopt some ready and mysterious way of hastening perfection in *all* the arts. There is no one of them, that has not at times boasted its philosopher's stone—some expeditious mode of dispensing with what Providence has made indispensable to the attainment of all good in this world, viz. constant, unremitted, intelligent exertion. However futile and ridiculous these endeavors may have been in *other* arts and sciences, (and they are in this age of true philosophy regarded, as they ought always to have been, as the chimeras of enthusiasts,) in the art or science of agriculture, they are eminently preposterous and absurd. There is in this art, no easy and compendious road to success. The faithful division of the soil by repeated and incessant labor, the application of proper manures or composts to enrich it; to impart to each particular species of soil, the elements in which it is found to be deficient—these are the great secrets, and the only secrets, of successful cultivation. While we were young proficients in this science, we read with wonder, not unmixed with incredulity, the surprising effects of steeping seeds in various liquors, impregnated with substances, which a vain philosophy, always more satisfied with novelty than with truth, had decided to be the best food for plants. As we have grown older, we have found that the most rational physiologists are not yet agreed as to what is the proper food of plants. They have contented themselves with simple facts, that some plants prefer one species of soil or manure, and others prefer a very different one. And they have endeavored, as far as possible, to give to each plant the kind of soil and manure in which, and by which, it is found to flourish best.

The supposition, that so small a seed as that of wheat or Indian corn can imbibe from being steeped for twenty-four hours in any liquor, however fructifying or favorable, a degree of force, which can enable it to withstand the effects of an uncongenial soil, or to produce more abundantly even in a congenial one, savors too strongly of mystery to be readily adopted by any rational mind. We are not disposed to deny any influence whatever to such experiments; but we think it must be very limited, and that it has been grossly over estimated. It would be indeed strange, if there were not some quackery in this art, as in all others, and while we have at least one hundred medicines, which will cure every disease to which man is subject (though no visible diminution of disease has been as yet produced by any or all of them,) agriculture should not also have its universal panacea, competent to eradicate all disease, and to produce the highest possible state of vegetable health. It is with no small pleasure that we are able to state, that Evelyn, the Bacon of philosophical agriculture, had a thorough disbelief in this short hand mode of producing luxuriant and prolific vegetation. In speaking of the soils in which forest trees flourish, he gives this sly rebuke to the believers in fructifying steeps. "Rather, therefore, we would take notice how many great wits and ingenious persons, who have leisure and faculty, are in pain for the improvement of their heaths and barren hills, cold and starving places, which causes them to be despaired of and neglected, whilst they flatter *their hopes* and *vain expectations* with *fructifying liquors, chymical menstruums*, and *such vast conceptions*—at the same time, that *one may shew them* as heathy and hopeless grounds and barren hills *as any in England*, that do now bear, or lately have borne, woods, groves and copses which yield the owner more wealth than the richest and most opulent wheat lands."

There is a strong vein of sarcasm and truth in these remarks, and they had their effect in covering England with valuable and beautiful forests and groves, as we now find it. It may be of some practical use to add the experience of the writer of this article. He planted *some hills* which consisted entirely of sand or gravel, and which would not furnish vegetables for the support of a single cow for six weeks in a year. It was represented to him by his neighbors that trees would not grow upon them. It seemed, indeed, to be a hopeless undertaking. Still he persevered, and the wood now growing at the end of fifteen years would pay, if cut down and sold to the bakers, for a sum equal to the price of the land; he believes, to double that price. But the most important remarks on this subject were made in a note by the editor of Evelyn's Sylva, Alexander Hunter, the author of the "Georgical Essays," a man of rare merit, philanthropy, and good sense. He goes at large into the question of the value and importance of *steeping seeds*, placing the question, as we believe, on its true and rational ground.

"The steeping of seeds," he remarks, "in prolific liquors, is not of modern invention.—The Romans, who were good husbandmen, have left us several receipts for steeping grain, in order to increase the powers of vegetables. In England, France, Italy, and in all countries where agriculture is attended to, we see a variety of liquors recommended for the same purpose. Good nourishment has ever been observed to add strength and vigor to all vegetables. Hence it was natural to suppose, that by filling the vessels of the grain with nourishing liquors, the germ with its roots would be invigorated. *How far this is founded on just principles remains now to be examined.* For my part," says Mr. Hunter, "I am not an advocate for steeps. All my experiments demonstrate that they have no inherent virtue. I have more than once sown the same seed, steeped, and unsteeped, and tho' all other circumstances were minutely alike, yet I could never observe the least difference in the growth of the crops. *I confess that when the light seeds* are skimmed off, as in the operation of brining, (or steeping in water saturated with salt, which is heavier than common water) the crop will be improved and *diseases prevented*, but these advantages proceed from the goodness of the grain sown, and not from any *prolific virtue* of the steep. I am happy in not being singular in my objection to steeps. Many philosophical farmers have been induced to quit their prejudices, and are now convinced, from their own trials, that there is no dependence on prolific liquors, though ever so well recommended. Some people have been hardy enough to persuade themselves, that the *tillering* of wheat, (its disposition to spread and send up many shoots from a single kernel) may be so much increased by invigorating the grain (by steeps) that only one half of the seed will be required. Duhamel, one of the most accurate of experimental husbandmen, and a most excellent philosopher, speaks in the strongest terms against the practice of steeping, *so far as it supposes* an impregnation of vegetable particles. I shall not here repeat his experiments. I shall only observe, that they are such as any farmer may make; they are *plain and conclusive.* Good seed, when sown upon land in good tilth, will always produce a plentiful crop. The best grain impregnated to the full with the most approved steep, and sown upon land indifferently prepared, will forever disappoint the hopes of the farmer. I do not presume to condemn the practice in positive terms because my own experiments are against it. Other experiments may be opposed to mine. I shall therefore rest the whole upon a description of what happens to grain, after it has been committed to the earth. The subject is curious, and the discussion of it not very difficult. A grain of wheat contains within two capsules, a considerable share of flour, which, when melted down by the watery juices of the earth, constitutes the nourishment of the tender plant, *until its roots* are grown sufficiently large to absorb *their own food.* Here is evidently a store-house of nutriment, and of course the plumpest grains are the most eligible for seed. From repeated experiments, I am convinced that the plumpest seeds are always preferable to the small ones. I have sprouted every kind of grain in a variety of steeps, and *can assure the farmer* that the root and germ never appeared so vigorous as when sprouted in simple *elementary water*—an argument that the seed requires no assistance. The *same steep* when applied in *quantity* to the *soil*, will undoubtedly invigorate the roots, and nourish the plant; but in that case it operates like other manures, and loses the idea of a steep. As nitre, and sea-salt, and lime, are generally added to steeps, I have *constantly observed* that their application rendered the radicle and germ sickly and yellow—a plain proof that they were unnaturally used at that season. Did the farina of the seed need any additional particles, it might be supposed that broth made of the flesh of animals would be most agreeable. [Probably founded on the fact that animal manure is the most powerful.—*Editors Repository.*]

"To be satisfied of that, I sprouted some grains in beef broth, and an equal number in simple water. They were afterwards sown, but I could perceive no difference in the crop. As no invigorating, or fructifying liquor had ever stood the test of fair experiment, we may venture to lay it down as an *established truth*, that plump seed, clear of weeds, and land well prepared to receive it, will seldom disappoint the hopes of the farmer."

We are not prepared to express a decided opinion in favor of Mr. Hunter's suggestions, though they derive great weight from the support of two such men as Duhamel and Evelyn.

There is one consideration which Mr. Hunter has certainly not pressed so far as he might have done. The *bulk of the seed* is so extremely small, compared with the roots and top of any plant (Indian corn, for example, whose root and tops probably contain from 200 to 500 times as much matter as the seed,) that it is incredible, that any productive virtue (be it ever so

great) could materially affect the growth of a plant, which daily requires so much food. We thought the article ingenious, and we give it the preference, because it is in opposition to a long established opinion, founded in mystery.

NEW ENGLAND FARMER.

SATURDAY, JUNE 28, 1823.

NOTICE.

Gentlemen whose names are now on the list of subscribers to this paper are respectfully solicited to continue their patronage; and those who do not give us notice to the contrary, on or before the 15th day of July next, will be considered as subscribers for the second volume.

Farmer's and Gardener's Remembrancer.

MAKE GOOD BUTTER.—You may as well make good butter as bad. If your butter be of a good quality and well preserved, it will not only fetch more in market, but be more wholesome as well as palatable to consume in your own family.—We gave some remarks relative to making butter in our paper No. 2, p. 12, as well as in some other papers of a later date, but as we have learned from good authority that some of our subscribers are so careless and inattentive to their own interests that they do not preserve the files of our papers, and as particular directions of a complicated process might escape the memory even of an attentive reader, we shall repeat a part of our prescriptions, and incorporate them with others, which we believe will be found useful.

The dairy house should be kept neat, should not front the south, south-east or south-west.—An apartment in a sweet and well ventilated cellar will answer a good purpose to keep milk and cream in. Cheeses should not be set to dry in the same room where your milk is set, for they communicate an acid matter to the surrounding air, which will have a tendency to make the milk sour. The milk room and cheese room should therefore be separate apartments. It will be well to place your milk room, if possible, over a spring or brook, near the dwelling house; and you may have a stone floor, and channels in the floor to pass the water round near the inside of the walls. Into these channels the pans may be set, filled with milk, and surrounded by water. If water could be introduced into the milk room, so as to fall from some height on the pavement, it would likewise prove advantageous, as the waterfall and the evaporation it causes will contribute to preserve the air continually pure, fresh and cool. As the milk itself when brought in warm, will naturally tend to raise the temperature of the milk room too high, it is recommended to have an ice-house attached to the dairy, especially where the advantage of a current of water cannot be obtained. An ice-house would prove still more profitable if the dairy be situated near large towns, where the ice could be sold in summer. Ice may be perhaps as well kept in a common cellar, according to Mr. Nichols' mode given page 114 of our paper, as by any method more troublesome and expensive. According to Dr. Deane, the temperature of the milk room should be from 50 to 55 degrees of Fahrenheit's thermometer; and the Complete Grazier says "where the temperature of the milk room has become affected by the carrying of newly drawn milk into it, it may be easily reduced to the proper temperature by suspending a small quantity of ice at a considerable height from the floor; and if, during winter, the cold should become too great, a barrel of hot water closely stopped, or a few hot bricks placed on the floor or table of the milk room will readily counteract its effects. But on no account whatever should a chafing dish with burning coals be used, as it will certainly impart a bad taste to the milk."

The proper receptacles for milk are earthen pans not glazed nor lined with lead, or wooden trays. Lead, copper or brass utensils, as well as earthen ware vessels glazed with lead, ought on no pretext whatever to be used; for the acid which is contained in milk, combines with these metals, and forms a poisonous compound with them. Sir John Sinclair recommends vessels made of cast iron, softened by annealing them in charcoal, so that they will not break by an ordinary fall, turned smooth in the inside, and laid over with a cont of tin to prevent the iron from coming in contact with the milk. These milk dishes are stated to be kept more easily clean than wooden vessels; and their superior power of conducting heat, cools the milk so rapidly that the Scottish farmers' wives, who have given them a fair trial, affirm that they throw up *one third more cream* from an equal quantity of milk.* Cast iron vessels, without being tinned, would give no poisonous quality to the milk, but they might render the produce of the dairy unpalatable.

"All dairy utensils ought to be most carefully scoured, first with hot water, and afterwards rinsed with cold, and kept in an airy place, in order that every possible degree of acidity may be removed. Should one or two scourings be insufficient, they must be repeatedly cleansed until they become entirely sweet, as the slightest taint or acidity may cause material loss."† Slate, according to some accounts, makes very good milk coolers, and perhaps free stone might answer as well.

The quality and quantity of cows milk greatly depends on the nature of their food. Potatoes, carrots and parsnips are recommended as causing cows to give excellent milk; and mangel wurtzel is highly spoken of for the same purpose. Cabbages, if sound, answer an excellent purpose, but the decayed leaves give a bad taste to the milk. It is thought best to milk cows three times a day if fully fed, and great caution should be exercised by the persons employed, to draw the milk from them completely, not only to increase the quantity of produce, but to preserve its quality. Any portion which may be left in the udder, seems gradually to be absorbed into the system, and no more is formed than enough to supply the loss of what is taken away; and by the continuance of the same mode, a yet farther diminution takes place, until at length scarcely any is produced. This last mode of milking is practised, when it is intended to render a cow dry.

* Agricultural Report of Scotland.
† Complete Grazier.

You should be cautious in your choice of persons to milk your cows; because if a cow be roughly handled, it not only causes pain to the animal, but induces her not to *give down*, or part with her milk, and such retention injures the cow sometimes very seriously, and always causes her to get into the habit of giving less and less milk at each successive milking, till rendered completely dry. When cows are *ticklish*, as the phrase is, they should be treated with gentleness; and if the udder be hard and painful, it ought to be fomented tenderly with warm water.

"After the milk is drawn from the cow, it should be carefully strained through a linen cloth or hair sieve, (Dr. Anderson prefers a sieve made of silver wires, on account of its superior wholesomeness) into the cream dishes, which should never exceed three inches in depth, though they may be made so wide as to contain any quantity required, and which ought to be perfectly clean, sweet and cool. If any ill flavor is apprehended from the cows having eaten turnips, &c. the addition of one eighth part of boiling water to the milk before it is poured into the dishes will effectually remove it.* When filled, the dishes ought to be set upon shelves or dressers, there to continue till the cream is removed. This should be steadily done by means of a skimming dish, if possible, without spilling any upon the floor, because it will speedily taint the air of the room, and the cream poured into a vessel, till enough be obtained for churning."

The Farmers' Assistant judiciously observes, "If new milk be kept as warm as when it comes from the cow, no cream will rise on it; but when sufficiently cooled, the cream separates from the rest and rises to the top. In order then to effect this to the best advantage, the new milk should be made as cool as possible, and the cooler it is thus made the more suddenly and effectually the cream will rise. To set milk pans made of tin in beds of salt would no doubt be useful, where the cellar is too warm; and to set all milk vessels on a floor, which is constantly covered with cold spring water is also an excellent plan."

The following remarks relative to the best mode of making butter, are chiefly derived from Dr. Anderson's valuable Essay on that subject. 1. The milk first drawn from a cow is always thinner, and inferior in quality to that afterwards obtained; and this richness increases gradually to the very last drop that can be drawn from the udder. 2. The portion of cream rising first to the surface is richer in quality and greater in quantity, than that which rises in the second equal space of time, and so of the rest, the cream decreasing and growing worse as long as it rises at all. 3. Thick milk produces a smaller proportion of cream than that which is

* Mr. Young has recommended the dairy-man to boil two ounces of nitre in one quart of water, and to bottle the mixture; of which when cold, a large tea cup full is to be added to ten or twelve quarts of milk as soon as it comes from the cow; the quantity of salt petre is to be increased as the turnips become stronger. The feeding of cows with the *roots alone* will, as the Earl of Egremont found, prevent the milk from having a bad taste. Another method of removing any ill flavor, arising from the cows having eaten turnips, consists in warming the cream, and afterwards pouring it into a vessel of cold water; from which the cream is to be skimmed as it rises to the surface, and thus the unpleasant taste will be left behind in the water.

thinner, though the cream of the former is of a richer quality. If thick milk therefore be diluted with water, it will afford more cream than it would have yielded in its pure state, though its quality will at the same time be inferior. 4. Milk carried about in pails, or other vessels, agitated and partly cooled before it is put into the milk-pans, never throws up such good and plentiful cream as if it had been put into proper vessels immediately after it came from the cow.

From these fundamental facts, the Doctor deduces, in substance, the following rules:

1. The cows should be milked as near the dairy as possible, to prevent the necessity of carrying and cooling the milk before it be put into the dishes; and as cows are much hurt by far driving, it must be a great advantage, in a dairy farm, to have the principal grass fields as near the dairy or homestead as possible. In this point of view, also, the practice of feeding cows in the house rather than turning them out to pasture in the field, must be obviously beneficial.*

2. The practice of putting the milk of all the cows of a large dairy into one vessel, as it is milked, there to remain till the whole milking be finished, before any part is put into the milk-pans, seems to be highly injudicious, not only on account of the loss sustained by the agitation and cooling; but also the more especially, because it prevents the owner of the dairy from distinguishing the good from the bad cow's milk, so as to enlighten his judgment respecting the profit that he may derive from each. Without this precaution, he may have the whole of his dairy produce greatly debased by the milk of one bad cow for years together, without being able to discover it. A better practice, therefore, would be to have the milk drawn from each cow, separately, put into the creaming pans as soon as milked, without being ever mixed with any other; and if these pans were all made of such a size as to be able to contain the whole of one cow's milk, each in a separate pan, the careful *dait* would thus be able to remark, without any trouble, the quantity of milk afforded by each cow every day, as well as the peculiar qualities of the cow's milk. And if the same cow's milk were always to be placed on the same part of the shelf, having the cow's name written beneath, there never could be the smallest difficulty in ascertaining which of the cows it would be for the owner's interest to dispose of, and which he ought to keep and breed from.

3. If it be intended to make butter of a *very fine quality*, it will be advisable, not only to reject entirely the milk of all those cows, which yield cream of a bad quality, but also, in every case, to keep the milk that is first drawn from the cow at each milking, entirely separate from that which is got last; as it is obvious, if this be not done the quality of the butter must be greatly debased, without adding much to its quantity. It is also obvious, that the quality of the butter will be improved in proportion to the smallness of the quantity of the last drawn milk which is used, as it increases in richness to the very last drop that can be drawn from the udder at that time; so that those who wish to be singularly nice, will do well to keep for their best butter a very small proportion of the last drawn milk.

Dr. Anderson proceeds to state in substance that in the Highlands of Scotland the common practice is to let the calf suck till the dairy-maid judges that it has had enough; it is then separated, the legs of the mother having been previously shackled by a very simple contrivance, to oblige her to stand still, and the dairy maid milks off what is left by the calf. In this way, he observes, the Highland butter has been greatly celebrated as the "richest marrowy butter which can any where be met with."—The milk which is first drawn, and consequently of inferior quality, may be converted into an inferior kind of butter, sold sweet, or made into cheeses, which, by being made of sweet milk, if made with care and skill, may be of fine quality.

Churning ought to be regularly continued till the butter *comes*, or is formed. If the motion in summer be too quick, the butter will, in consequence, ferment, and become ill tasted; and, in winter, it will *go back*. Churning, it is said, may be made easier by putting the bottom of the pump churn about one foot deep into a vessel of cold water, and continuing it there till the butter is made. The addition of one or two table spoons full of distilled vinegar, after churning a while, will, it is said, produce butter much sooner in many instances than it can be formed without such addition.

Some writers advise to wash the butter after it is formed, thoroughly in several waters till all the milk is removed. Dr. Anderson, however, advises to force the milk out of the cavities of the butter by means of a flat, wooden ladle, furnished with a short handle, at the same time agitating the butter as little as possible, lest it become tough and gluey. "The beating up of butter," he observes, "by the hand is an indelicate practice, particularly if it be constitutionally warm; and as it is hurtful to the quality of the butter to pour cold water on it during this operation, the butter, if too soft to receive the impression of the mould, may be put into small vessels, and there be permitted to float in a trough of cold water beneath the table, *without wetting the butter*, which will soon become sufficiently firm. Or, when butter is first made, after as much of the milk has been got out as possible, it may be thinly spread on a marble slab, and the remaining moisture be absorbed by patting it with clean dry towels."

It is said in Bordley's Husbandry, that "dashing in water, and then without pause, clearing the butter from every particle of water is widely different from washing butter by kneading and letting it remain at all in the water. Very good butter for flavor, color and consistence, is made by one who washes it twice, but never lets it remain in the water a moment. Another butter maker says, mix the salt in the butter in the evening, and let it rest till morning, then work out the liquor, but never let it be once touched with water.

Other authors, however, including the writer whose remarks on this subject are republished from the Poultney Gazette in our paper p. 364, say that the butter should be well and repeatedly washed; and the Complete Farmer, an English work of merit, advises, after the churning is completed, to pour water into the churn, and continue to work the churn some time; then to turn out the water and pour in fresh, and repeat the process three times. Then to suffer the butter to remain in the last water some hours to cool and increase its hardness, when the warmth of the weather renders it requisite. Dickson's Agriculture likewise recommends kneading, breaking and pressing new made butter in water, and changing the water till at last it appears scarcely tinged with the milk, which is the only proper criterion by which to determine when the butter has been sufficiently worked.

Dr. Anderson remarks, that a considerable degree of strength as well as dexterity is required in the working of butter. The thing wanted is to force out the milk entirely, with as little tawing [working] of the butter as possible, for if the milk be not entirely taken away, the butter will spoil in a short time; and if it be much worked the butter will become tough and gluey, which greatly debases its quality.

Before you put butter into the vessels which are to contain it, great care must be taken that they be well seasoned by frequent washing and exposure to the air for two or three weeks. As it is difficult to season new firkins, it will always be preferable to employ those which have been used. The most speedy method of seasoning firkins is by the use of unslacked lime, or a large quantity of salt and water well boiled, with which they should be repeatedly scrubbed, and afterwards thrown into cold water, to remain there three or four days till wanted. They should then be scrubbed, as before, and well rinsed with cold water; and before the butter is put in, *every part* of the inside of the firkin must be well rubbed with salt.

Butter may be salted by working into it one or two ounces of salt, after the butter milk has been forced out. The salt should be thoroughly incorporated, and be of the best and purest quality. Dr. Anderson, however, recommends the following preparation, which he has experienced to be much superior, as it not only prevents the butter from becoming in any degree rancid, but also improves its appearance, and imparts a sweeter and richer taste than could be given by common salt only. For every pound of butter take half an ounce of best common salt, one quarter of an ounce of loaf sugar, and one quarter of an ounce salt petre; beat and blend the whole completely together. Butter thus cured, should stand three or four weeks before it is used, that the salts may be well mixed. The best butter is made in summer, but by adding a certain portion, (which experience alone can determine) of the juice expressed from the pulp of carrots to the cream previously to churning, winter made butter will thus acquire the appearance and flavor of butter that has been churned during the prime part of the summer season.

* Mr. Lawrence, in his "Treatise on Cattle," observes that "it is affirmed by theoretical writers, that to feed cows in the home stall increases their quantity of milk, a fact which various experiments compel me to disprove. With me it has ever had the effect of adding to the substance of the animal, and of diminishing the quantity of her milk; probably from defect of the exercise she was wont to take in collecting her food, and the selection of herbage she was enabled to make." This writer, however, is of opinion, that "the aggregate quantity of milk in a dairy may be enlarged by keeping pastures free from the tread of the cows, since a greater number may be kept, perhaps by one third, on the same extent of ground; at the same time the animals may be secured from the harassing and debilitating effects of the sun and flies."

† A provincial word, denoting the person who has the chief concern in a dairy.

FOREIGN.

LATEST FROM EUROPE.

☞ Accounts have been received from London to the 16th, Liverpool to the 18th, and Gibraltar to the 14th of May.

By these it seems that the French have rather a *tough row to hoe*, and are likely to get more *kicks than coppers*, to pay for their toils and dangers in Spain. Already *crops of bayonets* have sprung and are springing up in every part of the invaded territory. This *iron harvest* the *workmen* of despotism must *reap*, or leave their master's *job* unfinished. We think it ten to one, if one in ten of the pioneers of arbitrary power ever meet with any better compensation for their labors than the *wages of sin*. Death will probably be paymaster general of the French forces, before they shall have accomplished as *hirelings their day;* and they will find a short way to their long homes before they have completed the *work* which tyrants have set them to do.

We are told that Moncey, one of the Spanish chiefs, has fallen back and gained a position between the rear of the French and the frontiers to cut off their retreat. This manœuvre has caused apprehension in Paris to become wide awake, and every body is on the look out for misfortune. The funds have fallen, the Parisians are chop-fallen, every thing which relates to national credit and prosperity is sinking, and if the government does not fall into a pit of their own digging, their fortune will be better than their deserts.

The Sun, a London paper of the 10th May, insinuates that the Emperor of Russia is not so much the friend of France as has been supposed, and that the Spaniards have nothing to apprehend from Russian hostility. And we are told in the same paper "that affairs are obviously approaching to a crisis, which must *involve Europe in another general war;*" and that "*England will be forced into the conflict sooner than the public generally apprehend.* We do not trifle with a subject so serious. *In the highest political quarter it is now believed that our neutrality cannot be much longer maintained.*"

A letter from Madrid, dated April 30, states in substance that Saragossa was yielded to the French in consequence of orders from the Cortes not to defend it. The strongest enthusiasm in favor of Spanish freedom, and the most deadly hostility to France, pervades every part of Spain. It is evident that the French will not advance their cause one step by the occupation of Madrid. It will only be the moment for beginning hostilities.

Gen. Mina, it is said, has had a contest with Marshall Moncey in Catalonia, and much loss had been sustained on both sides.

A London article of May 16, states that alarms had prevailed for some days in the French capital, and did not originate in artificial but very substantial causes. Gen. Mina, by a rapid and apparently skilful movement, has placed himself between the French and their frontiers, and had gained on them more than a day's march at the date of the last accounts. This news caused a panic among the stockholders in Paris, which was in some degree quieted by a tranquilizing communication from the government, but it is predicted that it will not be a long time before the alarm will be again prevalent.

☞ *Still later from Spain.*—The brig Canton, Capt. Tunison, arrived at this port on Wednesday, and bro't news from St. Andero, in Spain, to the 5th of June.—Bodies of Spanish troops, opposed to the Constitution, entered St. Andero on the 27th of April, under Gen. Longa, and of French troops on the 3d of May, under Gen. Dabina. These troops entered and departed from that place several times. On the 20th of May, according to report, a great battle was fought within a few leagues of Catalonia. The two armies, it is said, consisted of about 20,000 men each. The loss of the French is stated to have been 5000 men; that of the constitutional army 3500. On the 22d May the men under Gen. Longa were all taken prisoners, by a party from the garrison of St. Antonio, which also captured a French detachment of 200 men, with from 400 to 500 mules laden with stores and ammunition, and 10,000 dollars in money, intended for the French army, which they supposed were besieging that place.

It is said that Capt. Tunison saw an official account of the battle of the 20th of May, which represented the French to have been completely defeated. The Spanish forces were commanded by Gen. Mina. The greatest enthusiasm prevailed at St. Andero, and in the neighborhood, and even the females volunteered their services in the Constitutional army in defence of their country.

Straw Bonnets.—The Society of Arts (says an English paper) have voted Mr. Cobbett a medal for his communications on the subject of straw bonnets. The public have heard of seed imported from America, and sown here, in order to obtain the straw. Mr. Cobbett has produced straw and plat from grass which grows all over this kingdom, and that plat surpasses even the American plat. In short, he has demonstrated that the people of this country may at once set to work and supplant the Italians in the making of bonnets.

DOMESTIC.

Gold Mine.—A gold mine has been discovered in the County of Anson, (N. C.) two miles from Rocky river. The ore is said to be very pure, and sells in its crude state at 91 cents the pennyweight. A piece has been dug up weighing 40 oz. valued at $728; and another piece weighing 22 oz. worth $340, 40 cents.—Gold is found no deeper than three and an half feet below the surface.

Silver Mines.—Late accounts from Washington Co. Missouri, inform (says the Lexington Gazette of the 5th inst.) that a trading party was forming to visit Santa Fee, in Mexico, and also to open a silver mine which was discovered last summer high up the Arkansas river. The quantity and richness of the mineral affords the most flattering prospect of a very extensive manufactory of silver within the limits of the U. States.

Strawberries.—The Raleigh Register states that from a garden in that vicinity, there was lately gathered in ten successive days 100 quarts of strawberries.

Extraordinary effects of Lightning.—Mr. Jas. Teague of North Carolina, was struck by lightning on the 5th inst. while walking in his field. His hat was torn into fragments, and some of them propelled on every side to the distance of 30 feet—twenty-five of the fragments were collected. His body was scorched and burnt from head to foot; his left shoe torn into three pieces, one of which was found forty feet from the place where he lay; his shirt was on fire when he was discovered.—The electric fluid in passing from him, entered the ground, making a hole 1 1-2 inch in diameter. By the use of friction and the warm bath for about forty minutes, however, the sufferer revived, and has since gradually recovered.

Thunder Storm.—On the 18th inst. a heavy thunder storm, accompanied by hail, and a violent gust of wind was experienced at Boxford and Bradford, in this State. At Boxford a great number of trees were prostrated, a stone wall blown down, and a barn belonging to Mr. Barnes, demolished. At Bradford, Capt. Joseph Symonds, who was at work in his field, was instantly killed by lightning. On the evening of the same day, the house of Dr. Caleb Fiske, of Scituate, R. I. was struck by lightning. Four persons were sitting in the two lower rooms, at the east end of the house, with the windows open, one of whom, leaning on a window, was considerably injured by the shock.

Bonfire.—Notes of the bank of the Commonwealth of Kentucky, to the amount of one hundred thousand dollars, were consumed by the flames at Frankfort, on the 27th ult. in pursuance of an act of the Legislature.

The Legislature of Rhode Island have laid aside a proposition, respecting Steam Boats, until the decision of the U. S. Supreme Court, on the same subject, is made. They have also rejected a bill for taxing Steam Boat Passengers. A charter has been granted to the Blackstone Canal Company.

Clouds of Flies have made their appearance in Mobile, and are so numerous as to cover whole sides of horses, and impede passengers in their progress through the streets.

PRICES OF COUNTRY PRODUCE, &c.

[Revised and corrected every Friday.]

		FROM D. C.	TO D. C.
ASHES, pot, 1st qual.	ton.	145 00	
pearl do.		155 00	
BEANS, white,	bush	1 10	1 17
BEEF, mess, 200 cwt.	bbl.	9 50	9 75
cargo, No 1,		8 50	8 75
" No 2,		7 00	7 25
BUTTER, inspect. 1st qual.	lb.	13	14
" 2d qual.		11	12
small kegs, family,		14	15
CHEESE, new milk		7	8
FLAX		8	9
FLAX SEED	bush	85	90
FLOUR, Baltimore, superfine,	bbl.	7 75	7 87
Genessee		7 62	7 87
Rye, best		4 50	4 75
GRAIN, Rye	bush	72	75
Corn		58	60
Barley		68	70
Oats		40	42
HOGS' LARD, 1st sort	lb.	10	11
HOPS, No 1,		10	12
LIME,	cask	1 25	1 37
OIL, Linseed, American	gal.	65	00
PLAISTER PARIS	ton.	3 00	3 25
PORK, Navy Mess	bbl.	12 00	12 50
Bone Middlings		14 00	14 50
Cargo, No 1,		12 00	12 50
Cargo, No 2,		11 00	11 50
SEEDS, Herd's Grass	bush	2 00	2 25
Clover	lb.	8	9
WOOL, Merino, full blood, washed		55	62
do do unwashed		46	50
do 3-4 washed		50	55
do 1-2 do		45	47
Native do		38	40
Pulled, Lamb's, 1st sort		55	60
do Spinning, 1st sort		50	55
PROVISION MARKET.			
BEEF, best pieces	lb.	10	12
PORK, fresh		7	8
VEAL,		6	8
LAMB, per quarter		37	50
POULTRY,		10	12
BUTTER, keg & tub		13	14
lump, best		16	17
EGGS,	doz.	12	14
MEAL, Rye,	bush	75	80
Indian,		75	
POTATOES,		40	45
CIDER, liquor,	bbl.	1 50	2 25
HAY, best,	ton.	18 00	22 00

English Cast Steel Grass Scythes, &c.

JUST received and for sale at the AGRICULTURAL ESTABLISHMENT, No. 20, Merchants' Row,

☞ Twenty dozen Cam's superior Cast Steel Scythes—10 do. Passmore's do.

Also—A further supply of Stevens' patent steel spring 2 and 3 tined Hay Forks; together with a great variety of Ploughs, Rakes, Hoes, &c. &c.

Likewise—3 of Stafford's patent cylinder Churns.

June 21.

TREATISE ON AGRICULTURE.

ONE set of BEATSON'S TREATISE ON AGRICULTURE, for sale at the Agricultural Establishment, No. 20, Merchants' Row. June 21.

TERMS OF THE FARMER.

☞ Published every Saturday, at THREE DOLLARS per annum, payable at the end of the year—but those who pay within *sixty days* from the time of subscribing will be entitled to a deduction of FIFTY CENTS.

☞ No paper will be discontinued (unless at the discretion of the Publisher) until arrearages are paid.

☞ Complete files from the commencement of the paper in August can be furnished.

☞ Agents who procure seven subscribers, and become responsible for the payment, will be entitled to a copy gratis, and in the same proportion for a larger number.

THE FRENCH PEASANT.

When things are done, and past recalling,
'Tis folly then to fret and cry,
Prop up a rotten house that's falling,
But when it's down, e'en let it lie.
O, patience, patience, thou'rt a jewel,
And like all jewels hard to find;
'Mongst all the various men you see,
Examine every mother's son,
You'll find they all in this agree,
To make ten troubles out of one.
When passions rage they heap on fuel,
And give their reason to the wind.

Hark, don't you hear the general cry
"Whose troubles ever equall'd mine?"
How readily each stander by
Replies, with captious echo, "mine."
Sure from our clime this discord springs,
Heaven's choicest blessings we abuse,
And every Englishman alive,
Whether duke, lord, esquire or gent,
Claims, as his just prerogative,
Ease, liberty, and discontent.
A Frenchman often starves and sings
With cheerfulness and wooden shoes.

A peasant of the true French breed,
Was driving in a narrow road,
A cart with but one sorry steed,
And fill'd with onions, savory-load!
Careless he trudg'd along before,
Singing a gascon roundelay—
Hard by there ran a whimpering brook,
The road ran shelving towards the brim,
The spiteful wind th' advantage took,
The wheel flies up, the onions swim.
The peasant saw his favorite store,
At one rude blast all puff'd away.

How would an English clown have sworn,
To hear them plump, and see them roll,
Have curs'd the hour that he was born,
And for an onion d—d his soul!
Our Frenchman acted quite as well;
He stopp'd, and hardly stopp'd, his song;
First rais'd his bidet from his swoon,
Then stood a little while to view
His onions bobbing up and down;
At last he, shrugging, cried "Parbleu,
Il ni manque ici que de sel,
Pour faire de potage excellent."*

* *Nothing is wanting here but salt, to make excellent broth.*

A CLERGYMAN'S ADDRESS TO MARRIED PERSONS AT THE ALTAR.

You, who are the *husband*, must treat your wife with delicacy and tenderness. Nothing in nature is so *endearing*, so *winning*, so *captivating*, as tenderness; nothing creates aversion so soon, so strong, so inveterate, as rudeness, indifference, or disrespect. She is the weaker vessel and depends on you for protection and comfort in all her difficulties. For *your sake* she has left her friends, her connections and all the world; and should she meet with a tyrant instead of a lover, she may repent of this day as long as she lives. Never incense nor insult her; and as you wish to keep your own temper and peace, ruffle not her's; for crossness and asperity, especially when they settle into moroseness, and ill nature, are the qualities of a savage, not of a christian. Never, on any pretence whatever, squander that in dress, drinking, or dissipation, which you should lay by for the benefit of your family. By all the laws of God and man, of justice and love, they have an exclusive claim on whatsoever you can earn, and every unnecessary indulgence which you take apart from them, is at their expense and injury. Consult your wife, especially in all cases of difficulty; 'tis her interest as well as *duty* to give you the best advice she can. Never keep her ignorant of your circumstances; this has been the undoing of millions of families. The wife who deserves the name, will not *fail to economise*, when she knows that her partner's circumstances require it. Be not much uneasy though the world should sometimes think she has her full share of influence. Women of good sense seldom abuse their husband's confidence. And you will see few happy families in which the wife is either a slave or a cypher.

Mutual happiness is your mutual object; yield therefore to one another. *Be ye equally yoked*, is the command of God; but neither seek basely to throw an undue weight on the other's shoulders. Suffer no *interference* from any quarter to interrupt your harmony; you are connected for life,—Nothing can separate your lot in this world; O let nothing divide your affections; regard each other with the fullest confidence; the least spark of suspicion from either, must forever blast the comfort of both.—There can be no harmony where there is no faith.

A wife should not only love her husband, but on every occasion shew him all the attention in her power. Study by every means to make his home comfortable, and inviting. *Where the treasure is, there will the heart be also*, and a man's presence, as well as *his heart*, will always be there most, where he has most pleasure. And I will venture to assert it as a fact incontestible, that he who finds his home a *paradise*, will seldom stroll into the wilderness of the world.—While on the other hand, a scolding wife and a hot house have driven many a wretched husband to a tavern, where cards, women, and wine, have sealed his own and the *destruction of his family*.

NOBILITY—NOMINAL AND REAL.

There is a story running through the papers, that Matthews, the famous stage player and mimic, being in company with his "majesty of England," when regent, the latter offered his box, requesting that the player would *obleege* him (the regent) by taking a pinch of snuff.—On which the other desired that the regent would open his *royal jaws* a little wider, and say *oblige*.

The Boston Patriot, noticing this tale, put afloat to honor the player, asks us to "figure George Washington laughing and holding his sides at the mimickry of Charles Matthews, and standing before him to have his pronunciation corrected, *in the manner stated*." The idea is intolerable. The eye of Washington, in a case like this, would have sunk the impertinent as through the floor, and all his pranks and gibes and jeers would have been lost in reverence, had he stood in the presence of that *noble man of nature*, and perhaps no man that ever lived had a countenance more strongly marked with what is called "dignity," than the father of our country. He was sedate and steady, yet not austere—but never loosing sight of self-respect, he exacted it of others, without being sensible that he required it; and it is hard to suppose that any person, with the least pretension to character or standing in society, should have spoken to him as Mr. Matthews is said to have done to the ruler of kingdoms.

A notice of the manner and appearance of Washington, brings to recollection an incident that I myself witnessed, and which, because it relates to *him*, may be worth mentioning. The gentleman with whom I served my apprenticeship, in Philadelphia, kept a Bookstore, as well as a Printing Office, at his house in Market St. He would not have more than two or three lads in the office, and liberally allowed us free access to the store for the use of his books. As I had a regular weekly task that I always performed, it was my practice to rise early in the summer and seat myself at the front door, where I enjoyed the fresh air, and read generally about an hour before the rest of the family were stirring, and when but few persons were to be seen in the streets. While thus occupied, Washington often passed me in his morning walk, and from repeatedly seeing me at the same place, and in the same employment, frequently seemed to give me an encouraging look, if our eyes happened to meet; to which he would sometimes add a kind nod of recognition. One fine morning, just before the door I was sitting at, he was met by two apparently respectable gentlemen, whom, at the first glance, I put down for foreigners, just arrived in Philadelphia.—They stared at him with remarkable eagerness, making a full halt to examine him, spontaneously, as it seemed to me, raising their hats. The general made a slight bow, as he passed; they then rushed eagerly up to me, and asked, "what gentleman is that?" I simply replied, "Washington." One of them then said, "By ——, *it is the most majestic man that ever I beheld*;" and they both rushed through the market house, retracing their steps, that they might meet and look at him again. By their dress, manners and dialect, I thought that they were recently from London.—*Niles' Register.*

FIRST BOOK AUCTION.

The first book auction in England, of which we have any record, is of a date as far back as 1676, when the library of Doct. Seaman was brought to the hammer. Prefixed to the catalogue, there is an address, which thus commences: "Reader, it hath not been usual here in England, to make sale of books by way of auction, or who will give most for them; but it having been practised in other countries, to the advantage of both buyers and sellers, it was therefore conceived (for the encouragement of learning,) to publish the sale of these books in this manner of way."

The celebrated doctor Saunderson, the blind mathematical professor of Cambridge, being in a very large company, observed, without any hesitation or inquiry, that a lady who had just left the room, and whom he did not know, had very fine teeth. As this was really the case, he was questioned as to the means he employed in making such a discovery. "I have no reason to think the lady a fool, said the doctor; and I have given the only reason she could have, for keeping herself in a continual laugh for an hour together."